

## Household.

SALLY LUNN.

English children are as fond of buns as the little folks in this country are of cookies and doughnuts, and there are some very nice ones made over there. There are penny and two-penny plum-buns, and ear-away-buns, and spice-buns, and the celebrated hot-cross buns. One of the nicest of them all is the "Sally Lunn," named after the young lady who first made them, more than seventy years ago. She lived in Bath, and every morning and evening carried them round to the gentlemen's houses in a large basket covered with a white damask cloth. For a long time no one could find out just how they were made, but after awhile a baker by the name of Dalmer bought the business of her. And this is how she made them: She took one quart of flour and mixed with it a half teaspoonful of salt and three teaspoonfuls of baking powder, then rubbed in half a cup of butter, four beaten eggs and one pint of milk. She then poured the batter into round cake tins and baked them in a quick oven. Dalmer was a musician as well as a baker, and made a song and set it to music, all in praise of "Sally Lunn and her famous bun;" and the buns became such favorites that barrows were made to carry them in to the customers. In a few years Dalmer retired from business, a very rich man. To this day, in every town in England, the Sally Lunn bun is the chief favorite with grown folks as well as the children.

## HORSE CAKES.

Many people have a peculiar fancy for those plain cakes, eaten first in early childhood; hence, we are glad to give a tried receipt for them, such as can be made at home to please the children, old and young. Two quarts of flour, one quart of molasses (not syrup), one cupful of sugar, half a cupful of ginger, four teaspoonfuls of soda, a cupful of sour cream and a heaping tablespoonful of lard. Sift the flour first and then sprinkle the ginger well through it; add the sugar and molasses, putting in lastly the soda, dissolved in sour cream. Of course you must have from the tinner a cutter shaped like a horse, if you would have the delight of the children perfect.

## POTATO OMELET.

To a large cupful of mashed potatoes allow three eggs; you may add four or five, but three will do; the yolks and whites should be beaten separately, as they will be so much lighter in that case; a teaspoon even full of salt, half a teaspoonful of milk, and very little sifted flour, not more than a heaping teaspoonful, complete the ingredients, with the exception of the flavoring. Parsley chopped very fine may be used, or lemon juice, with a little black pepper, and an audacious cook may add a "trace," as the chemists say, of nutmeg. Heat and grease a large saucepan and pour the mixture into it. Brown it lightly and serve hot.

## HOW TO CLARIFY SOUP.

Just before the soup boils, the scum that has risen to the top during the process of heating should be carefully removed; a little cold water poured in will assist the particles that compose the scum to rise. After the soup has boiled, it should be strained; this may be repeated, then if the soup is not as clear as you would like to have it, mix one egg and its broken shell with a tea-cupful of cold water, then to this add about a tea-cupful of the hot soup, then stir it all into the boiling soup; let it boil up well, then set the kettle upon the back part of the stove, and when somewhat cool strain it.

## PUDDING SAUCE.

A very nice sauce for a dark suet pudding is made by dissolving one teaspoonful of cornstarch in a little water; add to it a coffee cupful of boiling water with nearly a cupful of light brown sugar; let this boil for ten minutes. Take one cup of tart cider, one tablespoonful of butter and the yolk of two well-beaten eggs; let them scald and add to the boiling sauce.

## PEARL WHEAT.

This is good as a variation on the oatmeal porridge for breakfast. Take half a cupful of pearl wheat, two cups of milk and four cups of water, with a scant teaspoonful of

salt. Let the milk and water boil up in a saucepan on the stove, then stir in the wheat and salt. Put the wheat in the inside kettle of a steamer to cook, pouring boiling water in the outside kettle around it. Boil two hours. Let the steamer stand all night on the back of the range, and in the morning heat it up gradually just before serving. This can be also done with oatmeal.

## ORANGE PUDDING.

A delicious orange pudding is made of the yolks of three eggs, one tablespoonful of cornstarch, one cup of sugar, one pint of milk. While this custard is boiling, peel and slice five oranges and put the slices into a pudding dish with sugar sprinkled over each layer; when the custard is done, and while hot, pour it over the oranges. Make a meringue of the whites of the eggs, and two tablespoons even, not heaping, full of sugar.

## GINGER POUND CAKE.

Six cups of flour, two cups each of butter, brown sugar and molasses, eight eggs, tablespoonfuls each of cinnamon, ginger and soda, and two nutmegs. Dissolve the soda in a cup of sour milk. In baking, take particular pains not to let the cake scorch, for gingerbread is of all cakes the easiest to burn. Line the pans with greased paper, and put a brown paper over the top to prevent the crust forming too quickly.

## BROWN BETTY.

Cut into thin slices several large apples, have ready a buttered pudding dish; put into this layer of grated bread crumbs, then a layer of sliced apples; over these sprinkle sugar, and so on alternately, bread, apples, sugar, until pudding dish is full, letting the top layer be of bread crumbs; on this place three large lumps of butter, put in oven and bake brown. Serve hot, with butter and sugar sauce.

## TO BROIL HAM NICELY.

Slice the meat from the ham raw, as thin as you can, then put it into a pan of cold water; set it on the stove in a stewpan and let it come to a boil; then have your griddle hot, and broil the meat with a little butter dropped into the pan and a plentiful sprinkling of black pepper.

## SHORT COOKIES.

Rub half a pound of lard or dripping into a pound of rice flour, add six ounces of brown sugar, one egg and a tablespoonful of lemon juice. Mix with a cup of warm milk into which a teaspoonful of saleratus has been stirred.

## BROILED HAM AND POACHED EGGS.

Cut slices of boiled ham of equal size; broil on a gridiron over a clear fire; lay on a hot dish. Lay on each a poached egg, neatly trimmed, and serve.

## SWEET TEA BISCUIT.

One cup of sugar, two cups of flour, one-quarter pound of good, clean lard, a pinch of salt, one tablespoonful of baking powder, milk. Mix well together all the ingredients except the milk, which must be added last in sufficient quantity to make a stiff dough. Roll the dough out until a quarter of an inch in thickness, and cut it into shape with a biscuit-cutter. Have ready a brisk oven and bake fifteen minutes.

## POP OVERS.

One cup of milk, one cup of flour, one egg, little salt. Beat well and bake in a quick oven. These are nice for breakfast, or with a sauce, make a nice pudding for dinner.

## DOUGHNUTS.

Two eggs, one and one-half cups sugar, nutmeg; stir this in a quart bowl; when light, fill up the bowl with buttermilk; two teaspoonfuls saleratus dissolved in boiling water and two cups flour sifted in; bake in sheets.

## GINGER SNAPS.

One pint of molasses, one cup of brown sugar, one cup of butter, a little salt, one tablespoon of ginger or half ginger and half cinnamon can be used if preferred, and one tablespoon of soda. Stir the spices into four cups of flour. Heat the molasses, sugar and butter to the boiling point. Dissolve the soda in a little hot water and stir it into the heated ingredients, holding them over the flour, as they may foam and run over. When the flour has been stirred in, if the dough does not seem stiff enough, add more flour and roll out very thin.

## MUFFINS.

Take one quart of milk, five eggs, one tablespoonful of good strong

yeast, and sufficient flour to form a stiff batter; set in a warm place to rise, and when light, bake in greased muffin rings placed upon a hot griddle, first upon one side then upon the other.

## A NEW VARIETY OF CAKE.

Bake in a large tin one cake, which, when risen and baked, shall not be more than two inches deep. Take from the tin carefully, and frost thickly over the top with boiled frosting in which, directly after taking it from the stove, you have stirred English walnut meats. Chop the meats not so fine, however, that they may not be readily distinguished. Cut in pieces about two inches wide and four long. For the cake itself use any good white cake receipt. Flavor with lemon or vanilla.

## POUND CAKE.

A fine, old-fashioned pound cake, into the composition of which not a grain of soda or baking powder enters, is made of ten ounces of flour, eight eggs, half a pound of butter, a pound of sugar, and the whole of a grated nutmeg. The whites and yolks of the eggs should be beaten separately, and the cake should be baked an hour and a quarter.

## FEATHER CAKE.

One cup of milk, one cup of flour, one egg, half cup of sweetened milk, one tablespoonful of melted butter, one teaspoonful of baking powder, one teaspoonful of lemon juice. Bake to a dark brown.

## EGG SAUCE.

Boil half-a-dozen eggs hard, when cold remove the shell, cut each egg in half cross-wise, and each half into four quarters. Put them into one pint of melted butter.

## LEMON PICKLE.

Put into a jar one teacup of common salt, pour over it one pint of boiling water, and put the lemons into this; cover it over with a plate, and leave it for five days. Drain off the salt and water and add fresh, and at the end of ten days let the lemons drain again. Then pour over them as much hot vinegar as will cover them, with plenty of cayenne pepper and ginger, and a little shalot. Tie down the pots, and look to them occasionally as the vinegar wastes.

## COOKIES.

This is a good receipt for cookies, of the kind which give a house-keeper a feeling of moral strength not to be shaken by the appearance of her mother-in-law intent on staying to tea without an invitation, or by the invasion of half-a-dozen hungry children, scornfully repellent of offered bread, but very sure that they want "something to eat." Take one cup of butter and two cups of sugar and beat them together "with fury," as the French cook said; stir together two tablespoonfuls of milk and a cupful of flour, with which a teaspoonful of baking powder has been mixed. Beat up four eggs and add them to the flour and milk, beat in the butter and sugar, and add enough flour to make a dough that can be rolled. Bake on a sheet of iron rather than in a pan, for the temptation to crowd a pan is almost irresistible, and a cookie with one straight edge, although it may taste quite as well as if it were round, does not look as well. The children would not think that it tasted as well, either.

## THE LITTLE COOKS.

It was "sugaring time," and all the boys and girls who live in maple-sugar regions know what that means. A mild, lovely day in April. The sap dropping fast from the bright, tin spouts, the big sheet-iron pans sending up clouds of fragrant steam, brooks dashing, crows cawing and squirrels darting about. It is a joy just to be in the woods on such a day, and Dolly and Daisy, the ten-year-old twins, had hurried through their "stents" on purpose to go to the sugar place. The last of the "ten-times round" had been knit on the red stockings, and now for a jolly time in the woods, where father and brother Joel were gather sap and boiling.

"But he sure you come home by five o'clock," said their mother. "Your father has his watch with him."

Arriving at the woods, the girls found busy times. The sap was running fast, and would probably run all night the men said. They were crowding it into the pans as fast as possible, and Joel had been over to the Corners, cross lots, and

got two more men to help gather the sap and sit up all night to boil it.

The girls staid their allotted time in the woods, enjoying every minute of the fresh air and sunshine, drinking the sweetest sap they could find and hunting the driest banks for Spring flowers. At last they started for home.

"Tell your mother there'll be two men extra to supper," was their father's parting message. "We'll be down about six o'clock."

When the girls came in sight of the house a wagon was standing before the door with Bub Sanders holding the horse, and just as they reached the house their mother came out to get into the wagon.

"I'm so glad you've got home, girls," she said. "Mrs. Sanders is worse and Bob has come for me. You'll have to get supper the best you can. I laid out to make some cream biscuit, the bread is so near gone, but it'll have to do. Be good girls. Good-by."

The girls never thought to tell her about the two extra men to supper.

"It's just as well we didn't," said Dolly. "She'd worry like everything. There ain't but awful little bread, and I'm going to make a johnny-cake."

"Can you?" asked Daisy.

"I guess so; I've seen mother make 'em lots of times."

"I'll make some mush!" cried Daisy. "Father and Joel both love mush and milk, and so do I."

Then both girls went to work in good earnest. But much they knew about cooking.

Dolly's johnny-cake was made and put into the oven to bake and she was watching Daisy sift meal for the mush.

"Oh, my!" she cried, suddenly, "I forgot to put any soda into my johnny-cake!"

She opened the oven door, hauled out the tin of dough, just beginning to bake, and put a teaspoonful of soda into the exact centre of it.

"I expect it'll spread round in the baking," she said.

Dolly set the table, while Daisy stirred and stirred the mush. She didn't forget to salt it, but she hardly boiled it at all, and when six o'clock came, with four hungry men from the woods, it was a queer supper they found.

But Dolly and Daisy had done their best; so nobody found any fault.—M. C. W. B.

## SIX THOUSAND MILES AN HOUR.

"How much time do you think it would take to send a cable despatch to Scotland and receive a reply?" was asked a *Times* reporter yesterday, by a Western Union man. Having in mind an experience in the interior of Kansas, when it took a telegram ten hours to reach, by a roundabout circuit, a place only 100 miles distant, a reply was ventured: "About ten days."

"Well, that's where you are fooled. Day before yesterday a dispatch was sent from Independence, Mo., to an inland town in Scotland, and a reply was received in just one hour and ten minutes."

"Mulhattan?"

"No, it's no Mulhattan story. It is a fact. It was only an ordinary business despatch, and took its turn in the ordinary course of business."

"Do such things often happen to cable despatches?"

"Well, if there is not a rush of business, and if the wires are in good working order, and the man at the other end replies promptly, it ought not to take more than three hours to get a reply from an English or Scottish town. Two hours and a half is not uncommon time, but one hour and ten minutes is undoubtedly very remarkable time."

"How many transfers are necessary?"

"This despatch was sent from Independence to Kansas City, from here to St. Louis, thence to New York, thence to the cable office and thence to England. I suppose there were about five transfers on the other side. It could not have been a long dispatch of course but the time made it still remarkable.—*Kansas City Times*."

—There are said to be twenty-two different causes for headache, which, strangely enough, is about the number of popular alcoholic beverages. But, of course, there is no connection.

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## RAIL ROAD.

N. C. DIVISION.

## CONDENSED SCHEDULE.

## TRAINS GOING NORTH

Date, June 28, 1885	No. 51, Daily	No. 52, Daily
Leave Charlotte	5 10 am	6 45 pm
" Salisbury	6 45 am	8 06 pm
" High Point	7 38 am	8 58 pm
Arrive Greensboro	8 30 am	9 35 pm
Leave Greensboro	9 50 am	
Leave Hillsboro	11 54 am	
Arrive Durham	12 21 pm	
Leave Raleigh	1 13 pm	
Leave Raleigh	2 30 pm	
Arrive Goldsboro	4 40 pm	

## TRAIN No. 15.—Daily.

Leave Greensboro	10:00 p. m.
Arrives Raleigh	6:10 a. m.
Leave Raleigh	7:00 a. m.
Arrives Goldsboro	11:10 a. m.

## TRAIN No. 16.—Daily.

Leave Goldsboro	6:15 p. m.
Arrives Raleigh	10:20 a. m.
Arrives Greensboro	7:00 a. m.

## TRAINS GOING SOUTH.

Date, June 28, 1884	No. 50, Daily	No. 51, Daily
Leave Goldsboro	11 45 am	
Arrives at Raleigh	2 00 pm	
Leave Raleigh	5 00 pm	
Arrives at Durham	6 07 pm	
" Hillsboro	6 47 pm	
" Greensboro	9 00 pm	
Leave Greensboro	11 21 pm	
" High Point	1 5 pm	
Arrives at Salisbury	1 0 am	
Leave Salisbury	1 10 am	
" Charlotte	2 50 am	

Nos. 51 and 52 connects at Salisbury for all points on the Western North Carolina R. R.

## SALEM BRANCH OR NORTH-WESTERN NORTH CAROLINA RAIL ROAD.

No. 9, Leaves Salem	6 50 am
" Arrives Kernersville	7 11 am
" Greensboro	8 10 am
No. 10, Leaves Greensboro	10 00 am
" Kernersville	11 05 am
Arrives Salem	11 40 am
No. 11, Leaves Salem	6 55 pm
" Kernersville	7 31 pm
Arrives Greensboro	8 25 pm
No. 12, Leaves Greensboro	11 25 pm
Kernersville	12 39 am
Arrives Salem	1 17 am

No. 9 connects at Greensboro with Nos. 51 and 52. No. 11 connects with Nos. 50 and 53.

## State University Railroad.

Going North.	No. 1, Daily	No. 3, Daily
Leave Chapel Hill	ex. Sun. 10 15 a. m.	ex. Sun. 5 01 p. m.
Arrive University	11 25 a. m.	6 01 p. m.
Going South.	No. 4, Daily	No. 2, Daily
Leave University	ex. Sun. 6 31 p. m.	ex. Sun. 11 51 a. m.
Arrive Chapel Hill	7 31 p. m.	2 54 p. m.

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## Condensed Time Table No. 13.

## TRAIN NORTH.

	Arrive.	Leave.
Bennettsville		8:20 a. m.
Shoe Heel	9:40 a. m.	9:50 a. m.
Fayetteville	12:01 p. m.	12:25 p. m.
Sanford	2:15 p. m.	2:25 p. m.
Ore Hill	3:43 p. m.	
Liberty	4:57 p. m.	
Greensboro	6:40 p. m.	

Dinner at Fayetteville.

## TRAIN SOUTH.

	Arrive.	Leave.
Greensboro		9:51 a. m.
Liberty		11:5 a. m.
Ore Hill	12:01 p. m.	12:25 p. m.
Sanford	1:20 p. m.	1:45 p. m.
Fayetteville	3:50 p. m.	4:05 p. m.
Shoe Heel	6:5 p. m.	6:20 p. m.
Bennettsville	7:30 p. m.	

Dinner at Sanford.

Freight and Passenger Train leaves B r nettaville Tuesdays, Thursdays and Saturdays at 2:0 p. m., arriving at Shoe Heel at 4:31 p. m. and at Fayetteville at 8 p. m.

Leaves Fayetteville on Tuesdays, Thursdays and Saturdays at 6:30 a. m.; Shoe Heel at 10 a. m., and arrives at Bennettsville at 12 m. Freight and Passenger Train North leaves Fayetteville daily at 8 a. m., connecting at Sanford with Freight and Passenger Trains to Raleigh, leaving Sanford at 11:30 a. m., and arriving at Greensboro at 5:40 p. m.; leaves Greensboro daily at 5 a. m.; leaves Sanford at 11:15 a. m. and arrives at Fayetteville at 2:40 p. m.

JOHN M. ROSE,  
General Passenger Agent.  
W. M. DUNN,  
Gen. Superintendent